

## Crusty Mini Baguettes at Home - Bakery Taste in Every Bite

Crusty Mini Baguettes: A Taste of France in Your Kitchen ???



**OVEN**  
**475°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 2... cups all-purpose flour
- 1 tsp salt
- 1 tsp sugar
- 1 packet (2... tsp) active dry yeast

$\frac{3}{4}$ cup warm water

1 tbsp olive oil

1 egg (optional, for egg wash)

Instructions ???:

1 Activate the Yeast:

2 Make the Dough:

3 Knead the Dough:

4 First Rise:

5 Shape the Mini Baguettes:

6 Second Rise:

7 Optional Egg Wash:

8 Bake:

Pro Tips for Perfect Baguettes:

Use Warm (Not Hot) Water: Too hot will kill the yeast; aim for 100-110°F.

Add Steam: Place a small tray of water on the bottom rack while baking to mimic a professional oven's steam and create a crisper crust.

Shape Gently: Don't over-handle the dough after the first rise-light shaping preserves the airy interior.

Cool Before Slicing: Let the baguettes rest at least 10 minutes so the inside finishes setting.

#### Serving Suggestions & Pairings:

Dip into Crockpot Nacho Dip for an epic bread-and-cheese combo

Serve with Sheet Pan Quesadillas for a family-style party spread

Pair with soups, stews, or saucy dishes like Tomato Skillet with Okra and Sausage

Add to a charcuterie board with cheeses, cured meats, and a glass of chilled Blueberry Lemonade

#### Storage & Make-Ahead Tips:

Room Temp: Store in a paper bag for 1-2 days to preserve crustiness.

Freeze: Wrap cooled baguettes tightly in foil and freeze for up to 2 months. Reheat in a hot oven for 5-10 minutes.

Make-Ahead Dough: Prepare the dough the night before and let it rise slowly in the fridge. Bring to room temp before shaping and baking.

#### More Recipes You'll Love:

Easy Turkey Wings - perfect with crusty bread

Crockpot Nacho Dip - ultimate comfort food

Sheet Pan Quesadillas - a quick crowd-pleaser

#### Final Thoughts:

## DIRECTIONS

1. **Activate the Yeast:** In a small bowl, mix warm water, sugar, and yeast. Let sit for 5-10 minutes until frothy.
2. **Make the Dough:** In a large bowl, combine flour and salt. Add the yeast mixture and olive oil. Stir with a wooden spoon until a dough forms.
3. **Knead the Dough:** Transfer dough to a floured surface and knead for 5-7 minutes until smooth and elastic.
4. **First Rise:** Place the dough in a lightly oiled bowl, cover, and let it rise for 1 hour, or until doubled in size.
5. **Shape the Mini Baguettes:** Preheat your oven to 475°F (245°C). Punch down the dough and divide it into four equal portions. Shape each into a baguette by rolling and stretching gently.
6. **Second Rise:** Place the shaped baguettes on a parchment-lined baking sheet. Let them rest for 20 minutes.
7. **Optional Egg Wash:** For a glossy golden finish, brush the tops with a beaten egg before baking.
8. **Bake:** Bake for 20-25 minutes, or until golden brown and crusty. Cool on a wire rack before serving.
9. **Pro Tips for Perfect Baguettes:** Use Warm (Not Hot) Water: Too hot will kill the yeast; aim for 100-110°F.
10. **Add : Steam:** Place a small tray of water on the bottom rack while baking to mimic a professional oven's steam and create a crisper crust.
11. **Shape : Gently:** Don't over-handle the dough after the first rise-light shaping preserves the airy interior.

12. Cool : Before Slicing: Let the baguettes rest at least 10 minutes so the inside finishes setting.
13. Serving Suggestions & Pairings: These mini baguettes go with just about anything:
14. Dip into : Crockpot Nacho Dip for an epic bread-and-cheese combo
15. Serve with : Sheet Pan Quesadillas for a family-style party spread
16. Pair with soups, stews, or saucy dishes like : Tomato Skillet with Okra and Sausage
17. Add to a charcuterie board with cheeses, cured meats, and a glass of chilled Blueberry Lemonade
18. Storage & Make-Ahead Tips: Room Temp: Store in a paper bag for 1-2 days to preserve crustiness.
19. Freeze: Wrap cooled baguettes tightly in foil and freeze for up to 2 months. Reheat in a hot oven for 5-10 minutes.
20. Make:- Ahead Dough: Prepare the dough the night before and let it rise slowly in the fridge. Bring to room temp before shaping and baking.
21. More Recipes You'll Love: For cozy meals and irresistible pairings, try these:
22. Easy : Turkey Wings - perfect with crusty bread
23. Crockpot : Nacho Dip - ultimate comfort food
24. Sheet : Pan Quesadillas - a quick crowd-pleaser
25. Final Thoughts: These Crusty Mini Baguettes are proof that you don't need a bakery to enjoy fresh, golden, chewy French bread. With simple ingredients and easy steps, you can make them anytime your meal needs a little something extra-or just because you love the smell of fresh bread in the kitchen.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crusty-mini-baguettes-at-home-bakery-taste-in-every-bite/>